
COCKTAIL CANAPE MENU

Executive Chef – Chris Willick

THREE Pieces Per Person- \$15 per person ****max 3 choices****

FOUR Pieces Per Person - \$18 per person ****max 4 choices****

VEGETARIAN

Classic Tomato Bruschetta with Pecorino on Sourdough Crostini
Salad Skewer with Tomato, Bocconcini, Peppers, Olive with Balsamic Glaze
Petite Greek Salad in Cucumber Cup with Feta
Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Mini Grilled Cheese with White Cheddar and Caramelized Onions
Arancini Milanese with Tomato Jam and Saffron Aioli

MEAT

Grilled Flank Steak Satay with Hoisin and Roasted Cashews
Speck Prosciutto, Cherry Tomato and Marinated Bocconcini Skewer
Italian Meatball in Sunday Sauce, Pecorino, Gremolata
Smoked Chicken Wing Drumette with Teriyaki Glaze and White Sesame
Hot Italian Sausage Rolls with Horseradish Mustard Dip
Lamb Kofta with Mint Labneh Dip

SEAFOOD

BC Albacore Tuna Tartare on Fried Plantain, Coriander Cress
House Made Gravlax on Mini Latke with Sour Cream and Salmon Roe
Shrimp Cocktail with Classic Cocktail Sauce
Tempura Fried White Prawns with Soy-Miso Dip
Crab Dip Croquettes with Green Onion Kewpie Mayo
Salt Cod Fritters with Grilled Poblano Relish

All prices subject to taxes and gratuities

QUEEN'S LANDING

HOTEL
